

Grilled Eggplant Parmesan

Ingredients:

- ▷ 3 medium Eggplants
- ▷ 1 bunch fresh basil
- ▷ Olive oil for grilling
- ▷ 2-3 cups Maro's Vodka Marinara (blog archives) or your favorite red sauce
- ▷ 16 oz mozzarella (I love the pearls)
- ▷ 1½ cup grated Parmesan
- ▷ 1 cup panko
- ▷ 2 garlic cloves, minced
- ▷ 2 tablespoons parsley
- ▷ 1 tablespoon unsalted butter
- ▷ 1 tablespoon olive oil
- ▷ Kosher salt and pepper to taste

Directions:

1. Slice Eggplant in rounds about $\frac{1}{4}$ " thick. Place in a colander and salt generously and let drain for about 30 minutes . Meanwhile, make your herbed panko. Heat a small non-stick skillet, melt 1 tablespoon of butter and a tablespoon of olive oil. Add panko and minced garlic. Stir on low until crumbs are golden. Remove from heat and stir in parsley and 1 tablespoon of parmesan. Set aside.
2. Heat a large grill pan with some oil and heat to medium high. Grill eggplant rounds on medium high for about 3 minutes a side, until tender, but not falling apart. Transfer to a paper-towel lined baking sheet and continue process until all eggplant is grilled.
3. Assemble Dish: Preheat oven to 350°. Butter an 8x10-inch baking dish. Add ladle full of sauce to the bottom of your baking pan. Place one layer of eggplant on bottom of dish, scatter about $\frac{1}{3}$ of mozzarella, $\frac{1}{3}$ of parmesan, and some basil leaves. Repeat layering finishing with eggplant. Sprinkle breadcrumbs on the top and any remaining sauce and cheese. Cover with foil and bake in oven for about 30 minutes until cheese is melted and bubbling. If you like a crispier top, you can turn up your oven to 400° and remove foil for an additional 5-10 minutes. Let cool slightly before serving in squares.

